

1. Fermentation No.				2. Fermentation Vat No.			
3. Vineyard			4. Vintage		5. Wine description + QW/RW/Varietal/Wine status		
6. Delivery date	7. Details of grapes, supplier, vine variety, vineyard where harvested			8. Delivery note or C.A.D. No.		9. Quantity (hl) or weight (kg)	10. °OE= %Vol
11. De-acidification – must, new wine in fermentation				Date of operation			
Acid present in juice (g/l)					Juice to be de-acidified (hl)		
Acid required in juice (g/l)					CA CO ₃ per 1 g/l per hl (kg)		
Acid to be removed from juice (g/l)					CA CO ₃ required (kg)		
12. Pre-fermentation measurements				Total vol. must		(hl)	
Acidity	pH		Acidity (Tartaric)		(g/l)		
13. Enrichment. For details of application, refer to WSB 10 (Notification of Enrichment)							
Details of operation/date					Sugar per hl required (kg)		
Natural alcohol of juice (% Vol)					Sugar to be added (kg)		
Alcoholic strength required (% Vol)					Quantity increase at 1 kg = 0.6 l		
Alcoholic increase in wine (% Vol)					Total quantity after enrichment (hl)		
14. Detail of other fermentation materials used							
Date	Quantity yeast used (kg)				Date	Qty. Bentonite used (kg)	
Other materials							
15. De-acidification – Wine. For details of application refer to WSB 14 (Wine De-acidification Notification)						Date of operation	
Acid present in wine (g/l)					Wine to be de-acidified (hl)		
Acid required in wine (g/l)					Ca CO ₃ per 1 g/l per hl (0.067 kg/hl)		
Acid to be removed from wine (g/l)					Ca CO ₃ required (kg)		
16. Sweetening.							
Date of operation					Details of sweet reserve (or CGM, RCGM)		
Quantity of wine to be sweetened (hl)					Supplier		
Actual alcohol present in wine (g/l)					C.A.D. No.		
+ Residual sugar (17 g/l = 1% Vol)					Actual alcohol in must (% VOL)		
= Total alcohol present in wine (% Vol)					+ Residual sugar (17 g/l = 1 % Vol)		
Wine after sweetening		Total alcohol			= Total alcohol of must (% Vol)		
Wine after sweetening		Quantity (hl)			Quantity of must used (hl)		
17. Final analysis		pH	Total acidity	(g/l)	SO ₂	Free (mg/l)	Total (mg/l)
Alcohol	Actual (% Vol)		Potential (% Vol)			Total (% Vol)	
Heat/Cold stabilised				Total quantity (hl)			

Explanatory Notes for completion of the Winery Record Form (WSB 20)

With certain exceptions, entries in records must be completed not later than the day after the operation. Details of enrichment however must be entered on the same day

The use of the Winery Record form (WSB 20) is not compulsory. If you wish to use your own system you should ensure that you include the information set out in the Winery Record, especially with regard to the requirements of the Quality/Regional Wine Schemes.

General

Pre-fermentation details of each consignment of grapes received at the winery should be recorded in a bulk arrivals book. Each Winery Record serial number should relate to a single fermentation. Where successive pressings of grapes are vinified separately, a fermentation suffix should be shown on another form. Spoiled forms should be retained in the records

Box No.

1 Fermentation No.

As designated by the winemaker. To be retained until bottling or until all the wine has been transferred to another fermentation number

2 Fermentation Vat No.

The number given to an individual fermentation vat or barrel to comply with HMRC requirements.

3 Name of vineyard

Name of vineyard for which wine is made.

4 Vintage year

e.g. 2000

5 Description of wine + QW/RW/Wine status

Intended label description of end product or main grape variety(ies), owner's name and potential Quality Wine psr or Regional or (Varietal) Wine status. Varietal Wine will be subject to Certification procedure.

Boxes 6 - 10 inclusive

To be completed for each consignment of grapes used in this fermentation. For each post-fermentation movement, complete box 18.

6 Delivery date

Date of arrival of own grapes or grapes from another vineyard

7 Details of grapes, supplier, vine variety and vineyard where harvested

Name of supplier(s) (or 'Own'), grape variety(ies), name and County of grower's vineyard.

8 Delivery note or C.A.D. No.

Reference number of delivery note/invoice or, if grapes have changed ownership or come from outside own regional administrative area, C.A.D. No.

13 Enrichment

All boxes to be completed when appropriate. 'Notification of Enrichment' to WSB 48 hours in advance of first operation. Separate stock record of sucrose is required.

14 Details of other fermentation materials used

Complete when appropriate.

15 De-acidification

Wine All boxes to be completed when appropriate. Separate stock record of products used for de-acidification is required.

16 Sweetening

Box for 'Supplier' of sweetening agent must show name and county of production. Concentrated grape must (CGM) or rectified concentrated grape must (RCGM) may only be used for wines not previously enriched. Separate stock record of product used is required. Quantity in (hl) after treatments is essential baseline for Box 18 (quantity at start hl).

17 Final analysis

Details for the winemaker's use, e.g. pH and stabilisation of wine.

18 Inward/Outward movements

Complete on every occasion after fermentation of additions or reductions to this fermentation No. (1.), or on transfer between vats. Either Boxes 6 to 10 or Box 18 should account for all grapes/wine/ must up to despatch from winery in bulk or into bottles. Fermentation No. of addition should show fermentation No. wine is transferred to (if reduction) or transferred from (if addition).

19 Sulphur Dioxide additions

Total SO₂ levels should be recorded (free SO₂ may also be noted).

20 Record No.

Relates to bottling records.